

AMENDMENTS TO THE CLAIMS:

Please amend claims 1 and 2 as follows:

1. (Currently Amended) An energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.
2. (Original) The energy bar of claim 1, at a 60 % confidence level.
3. (Currently Amended) A grain based energy bar having a mean hedonic score for consumer acceptability of at least about 5.2, wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.
4. (Currently Amended) The energy bar of claim 3, wherein said energy bar has process sensitive ingredients that are processed in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature ~~and/or~~ and shear energy imparted on said process sensitive ingredients.

5. (Original) The energy bar of claim 3, wherein said energy bar has physiologically functional ingredients that are strategically positioned in said energy bar.

6. (Original) The energy bar of claim 3, wherein said energy bar has protein powder that has a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns.

7. (Currently Amended) A chewy energy bar having a mean hedonic score for consumer acceptability of at least about 4.9, wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.

8. (Original) The energy bar of claim 7, wherein said energy bar has process sensitive ingredients that are processed in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature and shear energy imparted on said process sensitive ingredients.

9. (Original) The energy bar of claim 7, wherein said energy bar has physiologically functional ingredients that are strategically positioned in said energy bar.

10. (Original) The energy bar of claim 7, wherein said energy bar has protein powder that has a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns.

11. (Original) The energy bar of claim 7, wherein said energy bar has a fat-carbohydrate matrix that is gently folded into an energy bar matrix, wherein said energy bar matrix is comprised of one or more solid components, and one or more carbohydrate based syrups.

12. (Original) The energy bar of claim 11, wherein said fat-carbohydrate matrix is selected from the group consisting of caramel, fondants, truffles, creams, ganache, mousse, chocolate, and mixtures thereof.

13. (Original) The energy bar of claim 7, wherein said energy bar has inclusions that are comprised of fortification ingredients.

14. (Currently Amended) An energy bar made by the process comprising the steps of:

(a) mixing one or more solid components and one or more carbohydrate based syrups to form an energy bar matrix;

(b) mixing said energy bar matrix with a fat-carbohydrate matrix to form an enhanced energy bar matrix, wherein said fat-carbohydrate matrix is comprised of one or more fats and one or more carbohydrate components, and

(c) forming said enhanced energy bar matrix into said energy bar, wherein said energy bar has a lubricious mouthfeel, and

wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.

15. (Original) The energy bar of claim 14, wherein said energy bar has a mean hedonic score of at least about 5.2.

16. (Currently Amended) A method of making an energy bar comprising the steps of:

(a) mixing one or more solid components and one or more carbohydrate based syrups to form an energy bar matrix;

(b) mixing said energy bar matrix with a fat-carbohydrate matrix to form an enhanced energy bar matrix, wherein said fat-carbohydrate matrix is comprised of one or more fats and one or more carbohydrate components, and

(c) forming said enhanced energy bar matrix into said energy bar, wherein said energy bar has a lubricious mouthfeel, and

wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.

17. (Original) The method of claim 16, wherein said energy bar has a mean hedonic score of at least about 5.2.

18. (Currently Amended) A method for improving the mean hedonic score of an energy bar, comprising one or more of the following steps: (a) processing process sensitive ingredients in a manner to preserve the integrity of said process sensitive ingredients by controlling the temperature and/or shear energy imparted on said process sensitive ingredients; (b) strategically positioning physiologically functional ingredients in said energy bar; (c) including a fat-carbohydrate matrix with an energy bar matrix; and (d) using protein powders that have a particle size distribution such that at least about 30 wt.% of said protein powder has a mean particle size of at least about 35 microns, and

wherein said energy bar has about 2 to about 55 g of carbohydrates, about 1 to about 4.5 g of fortification components, about 5 to about 40 g of protein, about 2 to about 10 g of fat, about 150 to about 300 calories, and a moisture content of less than about 15% by weight, based on a 55 g serving size.

19. (Original) The method of claim 18, wherein step (a) is used to produce a hedonic gain of about 0.4 points.

20. (Original) The method of claim 18, wherein steps (a) and (c) are used to produce a hedonic gain of about 0.6 points.